

CLAIMS

1) Flavoured fermented dairy product characterized in that its Dornic acidity is 20 to 80 degrees Dornic, its pH is 4 to 5.5, and in that it is flavoured with a warm flavour.

5 2) Flavoured fermented dairy product according to Claim 1, characterized in that its Dornic acidity is 30 to 70°D, and its pH is 4.5 to 4.9.

3) Flavoured fermented dairy product according to Claim 2, characterized in that its Dornic acidity is 40 to 60°D.

10 4) Flavoured fermented dairy product according to any one of Claims 1 to 3, characterized in that the said warm flavour is chosen from chocolate, caramel, vanilla, coffee, praline, nougat, walnut, hazelnut, almond, pistachio nut and cashew nut flavours.

5) Flavoured fermented dairy product according to any one of Claims 1 to 4, characterized in that its protein content is 1 to 10%.

15 6) Process for the production of a flavoured fermented dairy product according to any one of Claims 1 to 5, characterized in that it comprises:

- the preparation of a dairy raw material, by reducing the buffering capacity of the milk by reducing its mineral salt content, and/or its protein content;

20 - the fermentation of the said raw material by at least one lactic ferment;

- the addition, to the dairy raw material before fermentation, or to the fermented product obtained, of a flavour preparation comprising at least one warm flavour.

25 7) Process according to Claim 6, characterized in that the preparation of the dairy raw material comprises reducing the mineral salt and/or protein content of the soluble phase of the milk by diafiltration and/or by dilution of the said milk.

8) Process according to Claim 6, characterized in that the preparation of the dairy raw material comprises at least:

30 a) the solubilization of CO₂ under pressure, in a milk whose protein concentration is between 25 and 150 g/l, in order to reduce the pH of the said milk to a value of between 5 and 6.5, preferably between 5 and 5.8;

b) the partial removal, by diafiltration under CO₂ pressure, of the soluble mineral salts, until a calcium quantity per gram of protein equal to 30% to 80%, preferably 40 to 70%, of the initial quantity is obtained;

c) the increase in the pH of the diafiltration retentate, by removal of the CO₂, until there is a return to a pH close to the pH of a noncarbonated milk having the same protein concentration as that of the said diafiltration retentate.

5 9) Process according to any one of Claims 6 to 8, characterized in that the fermentation is carried out by at least one bacterium chosen from the group consisting of *Lactobacillus* sp., *Lactococcus* sp., and *Bifidobacteriae* sp.,

10) Process according to any one of Claims 6 to 9, characterized in that the flavour preparation represents between 1 and 50% by volume of the flavoured final product.

10 11) Use of a flavoured fermented dairy product according to any one of Claims 1 to 5 as raw material for the production of derived dairy products, in particular of frozen dairy products.